CIHM
Microfiche
Series
(Monographs)

ICMH
Collection de
microfiches
(monographies)

Canadian Institute for Historical Microreproductions / Institut canadien de microreproductions historiques

© 1998

Technical and Bibliographic Notes / Notes techniques et bibliographiques

The Institute has attempted to obtain the best original copy available for filming. Features of this copy which may be bibliographically unique, which may alter any of the images in the reproduction, or which may significantly change the usual method of filming are checked below.

- ☐ Coloured covers / Couverture de couleur
- ☐ Covers damaged / Couverture endommagée
- ☐ Covers restored and/or laminated / Couverture restaurée et/ou pelliculée
- ☐ Cover title missing / Le titre de couverture manque
- ☐ Coloured maps / Cartes géographiques en couleur
- ☐ Coloured ink (i.e. other than blue or black) / Encre de couleur (i.e. autre que bleue ou noire)
- ☐ Coloured plates and/or illustrations / Planches et/ou illustrations en couleur
- ☑ Bound with other material / Relié avec d'autres documents
- ☐ Only edition available / Seule édition disponible
- ☑ Tight binding may cause shadows or distortion along interior margin / La reliure serrée peut causer de l'ombre ou de la distorsion le long de la marge intérieure.
- ☐ Blank leaves added during restorations may appear within the text. Whenever possible, these have been omitted from filming / Il se peut que certaines pages blanches ajoutées lors d'une restauration apparaissent dans le texte, mais, lorsque cela était possible, ces pages n'ont pas été filmées.
- ☐ Additional comments / Commentaires supplémentaires:

L'Institut a microfilmé le meilleur exemplaire qu'il lui a été possible de se procurer. Les détails de cet exemplaire qui sont peut-être uniques du point de vue bibliographique, qui peuvent modifier une image reproduite, ou qui peuvent exiger une modification dans la méthode normale de filmage sont indiqués ci-dessous.

- ☐ Coloured pages / Pages de couleur
- ☐ Pages damaged / Pages endommagées
- ☐ Pages restored and/or laminated / Pages restaurées et/ou pelliculées
- ☑ Pages discoloured, stained or foxed / Pages décolorées, tachetées ou piquées
- ☐ Pages detached / Pages détachées
- ☑ Showthrough / Transparence
- ☑ Quality of print varies / Qualité inégale de l'impression
- ☐ Includes supplementary material / Comprend du matériel supplémentaire
- ☐ Pages wholly or partially obscured by errata slips, tissues, etc., have been refilmed to ensure the best possible image / Les pages totalement ou partiellement obscurcies par un feuillet d'errata, une pelure, etc., ont été filmées à nouveau de façon à obtenir la meilleure image possible.
- ☐ Opposing pages with varying colouration or discolourations are filmed twice to ensure the best possible image / Les pages s'opposant ayant des colorations variables ou des décolorations sont filmées deux fois afin d'obtenir la meilleure image possible.

This item is filmed at the reduction ratio checked below / Ce document est filmé au taux de réduction indiqué ci-dessous.

10x	12x	14x	16x	18x	20x	22x	24x	26x ✓	28x	30x	32x

The copy filmad here has been reproduced thanks to the generosity of:

Library
Agriculture Canada

The images appearing here are the best quelity possible considaring the condition and legibility of the originai copy and in keaping with the fiiming contract specifications.

Originai copies in printed papar covers are fiimed beginning with the front cover and ending on the iest paga with e printed or iiiustrated impression, or the back cover when appropriate. Aii other originai copies are fiimed baginning on the first pege with a printed or iiiustratad impression, and anding on the last page with e printed or iiiustratad impression.

The iast racorded freme on each microfiche sheii contain the symboi → (maaning "CONTiNUED"), or the symboi ∇ (maaning "END"), whichevar appiies.

Meps, pietes, charts, etc., mey be fiimed at different reduction retios. Those too iarge to be entireiy inciuded in one exposure ere fiimed beginning in the upper ieft hand corner, ieft to right end top to bottom, es many frames as required. The foiiowing diagrams iiiustrete the method:

1	2	3

1	2
4	5

anks

y
ty

ed

es-

he

d

L'exemplaire filmé fut reproduit grâce à la générosité de:

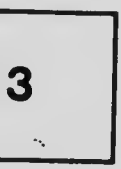
Bibliothèque
Agriculture Canada

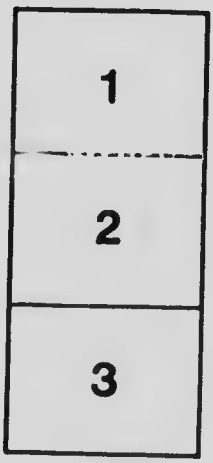
Les images suivantes ont été reproduites avec le plus grand soin, compte tenu de la condition et de la netteté de l'exemplaire filmé, et en conformité avec les conditions du contrat de filmage.

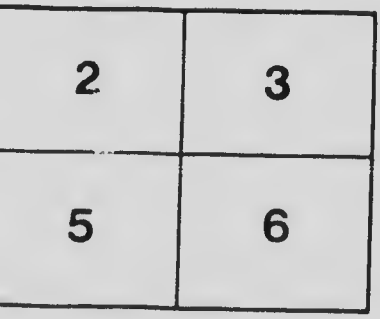
Les exemplaires originaux dont la couverture en papier est imprimée sont filmés en commençant par le premier plat et en terminant soit par la dernière page qui comporte une empreinte d'impression ou d'illustration, soit par le second plat, selon le cas. Tous les autres exemplaires originaux sont filmés en commençant par la première page qui comporte une empreinte d'impression ou d'illustration et en terminant par la dernière page qui comporte une telle empreinte.

Un des symboles suivants apparaîtra sur la dernière image de cheque microfiche, selon le cas: le symbole ⟶ signifie "A SUIVRE", le symbole ∇ signifie "FIN".

Les cartes, planches, tableaux, etc., peuvent être filmés à des taux de réduction différents. Lorsque le document est trop grand pour être reproduit en un seul cliché, il est filmé à partir de l'angle supérieur gauche, de gauche à droite, et de haut en bas, en prenant le nombre d'images nécessaire. Les diagrammes suivants illustrent la méthode.

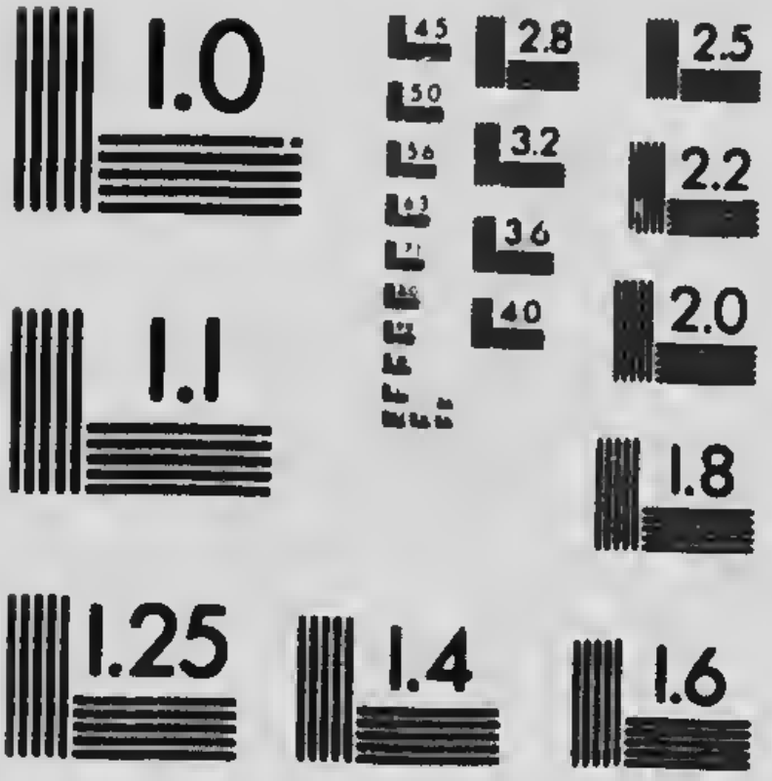






MICROCOPY RESOLUTION TEST CHART

(ANSI and ISO TEST CHART No 2)



APPLIED IMAGE Inc

1653 East Main Street
Rochester, New York 14609 USA
(716) 482 0300 - Phone
(716) 288 - 5989 - Fax

EXHIBITION CIRCULAR No. 23

DOMINION OF CANADA.

DEPARTMENT OF AGRICUTURE

EXPERIMENTAL FARMS.

J. H. GRISDALE, B.Agr., Director.

E. S. ARCHIBALD, B.A;, B.S.A. Dominion Animal Husbandman.

DIVISION OF ANIMAL HUSBANDRY.

CREAM CHEESE AND BUTTER.

BY

E. S. ARCHIBALD.

CREAM CHEESE.

100 lbs. milk testing 4 per cent. butter fat makes 25 cheese of 6 oz. each, which, selling at 15 cents each, nets $3.75 per cwt. on milk.

Following is a reprint from annual report of 1911, by J. H. Grisdale, Director, Experimental Farms.

The cream cheese seems, if anything, to be the most popular soft cheese. It is a cheese very easy to manufacture and requiring very little special apparatus. It has brought us in about $3 per 100 lbs. for our milk when manufactured and handled as described here.

The Cream.

A suitable quantity of cream wherewith to work is two gallons or about 20 lbs. The cream should be fresh and should testfrom 12 to 18 per cent. butterfat. It should be brought to a temperature of about 80° F.

A Starter.

When at this temperature, and to this amount of cream, a starter of about half a cup of good butter milk or sour cream having a pleasant flavour should be added and well stirred in.

Rennet.

For this amount of cream dissolve 40 drops rennet in 1 ounce water and pour slowly into the cream, stirring well while adding to insure thorough mixing. Let the material stand for from 1½ to 2 hours or until the curd is fairly firm. A suitable degree of firmness may be said to have been reached when the curd breaks clean in front of a lead pencil or similar article moved slowly through the mass.

Straining.

When the curd is fairly firm, it should be removed from the whey with a skimmer or ladle and laid gently on the straining cloths which should line a couple of pails preparatory to receiving the curd straining. Huckaback towelling is about the most suitable material to use as a strainer. The strainers should be about 2 feet square. The curd from 2 gallons of cream should be divided into 2 fairly equal portions for straining. It should be allowed to hang for 24 hours.

Salting and Pressing.

When the whey has been fairly well strained, say in about 24 hours, the cloth should be changed, fine salt added to suit, then rewrapped and put under slight pressure for a few hours. The degree of pressure and the length of time to be kept under pressure will be indicated by the condition of the curd when salted. A soft curd would need, say 8 lbs. pressure for 7 or 8 hours, while a fairly dry, firm curd might require only 4 lbs. pressure for 4 or 5 hours. A common brick weighs 4 lbs., and one or two serve as very suitable weights for pressing the cheese.

Moulding.

Pressure should be removed when the curd is dry enough, and as soon as convenient, the curd should be moulded into some suitable form. A very good shape is a cylinder from 1 to 1½ inches deep and about 3 inches across. Such a cheese weighs from 5 to 6 ounces. When moulding, the cheese should be pressed into a cheese cloth cover, just enough to protect the curd from too ready contamination and to help lend firmness to the cheese.

Selling.

Cheeses of this size sell for 15 cents, and 2 gallons cream, 16 per cent. butterfat, will make 20 or 21 of them. Besides the cheese cloth, an envelope, cardboard or stiff paper carton should be provided as a protection against either hard or readily disintegrating substances likely to spoil the appearance or injure the quality of the delicate product.

Keeping Qualities.

Such cheese keeps for a short time only and had better be used when quite fresh.

EQUIPMENT
FOR MAKING
CREAM CHEESE.
SALT

BUTTER

100 lbs. milk, testing 4 per cent. butterfat, makes 4 2/3 lbs. butter, which at 30 cents per pound, nets $1.40 per cwt. on milk.

There is a difference, on our markets, of from 6 to 10 cents per pound between poor butter poorly marketed, and the best of dairy or factory butter properly and attractively marketed. Consumers are willing to pay this difference to get quality and satisfaction. You can reach the top price. The requirements are:

1. Good, sweet, fresh butter, not too salty.

2. Even grained butter, not greasy.

3. Good coloured butter (not over coloured) and free from mottled appearance.

4. Printed butter. The 1-pound print is most convenient and in greatest demand.

5. Good parchment with a neat design of the maker's farm, name, and address.

6. A carton or cardboard box for each print for select trade is profitable.

7. Good transportation crates. Much good butter is made dirty, unattractime, and of less market value by lack of same.

8. As a rule, butter can be made cheaper and of better quality in a good factory than on the farm. For this reason factory butter almost always commands the highest price and universally averages a higher price than dairy butter. If you are marketing milk as butter, why not thoroughly organize a good creamery? Co-operative creameries are far beyond the experimental stage and are established as one of the most profitable methods of marketing milk.

For further information and bulletins write to your nearest Experimental Farm. or to the Dominion Animal Husbandman, Central Experimental Farm, Ottawa.

Published by direction of the Hon. MARTIN BURRILL, Minister of Agriculture.